

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1. (Currently Amended) The edible ink of claim 2, wherein the ink comprises ~~An edible ink with a viscosity of about 2000 to about 16000 cp at 25 °C, the edible ink comprising less than about 20% by weight water and about 1% to about 10% by weight of at least one emulsifier.~~
2. (Previously presented) An edible ink with a viscosity of about 2000 to about 16000 cp at 25 °C, said edible ink further comprising at least one soluble or insoluble pigment, wherein the ink has a pigment density of about 0.1 g/l to about 0.25 g/l and an ink density of about 1.1 g/l to about 2.0 g/l.
3. – 37. (Canceled).
38. (original) A lithographic printer comprising a master having an edible ink thereon, wherein the edible ink has a viscosity of about 2000 to about 3100 cp at 25 °C and a pigment density of about 0.1 g/l to about 0.25 g/l and an ink density of about 1.1 g/l to about 2.0 g/l.
39. (Currently Amended) An article, comprising:
 an edible substrate; and
 edible ink disposed on an exposed surface of the edible substrate, the ink having a viscosity of about 2000 to about 16000 cp at 25 °C and having a pigment density of about 0.1 g/l to about 0.25 g/l and an ink density of about 1.1 g/l to about 2.0 g/l ~~comprising less than about 20% by weight water and about 1% to about 10% by weight of at least one emulsifier,~~
 wherein the edible ink is transferred to the edible substrate using a printing process.

40. (Previously presented) The article of claim 39, wherein the printing process is lithographic.
41. (Previously presented) The article of claim 39, wherein the edible substrate is selected from the group consisting of sugar fondants, wafers, rice papers, starch sheets, sugar sheets, and icings.
42. (Previously presented) The article of claim 39, wherein the edible ink is transferred to the edible substrate to produce an image thereon.
43. (Previously presented) The article of claim 42, wherein the image on the edible substrate has an ink layer thickness of about 4 microns to about 6 microns.
44. (Previously presented) The article of claim 39, wherein the edible ink comprises less than about 20% by weight water and has viscosity of about 2000 to about 3100 cp at 25 °C.
45. (Previously presented) The article of claim 44, wherein the edible ink comprises about 10% to about 20% by weight water, about 70% to about 80% by weight of at least one sweetener, about 5% to about 10% by weight of at least one emulsifier, and about 1% to about 5% of a humectant.
46. (Previously presented) The article of claim 44, wherein the edible ink comprises about 70% to about 80% by weight of a barrier forming compound, about 1% to about 10% by weight of a drying agent, about 10% to about 20% by weight of a film former, about 1% to about 3% by weight of an emulsifier, about 1% to about 5% by weight water, and about 1% by weight of a water repellent.

47. (Previously presented) A lithographic printing process for forming an image layer on a surface of an edible article, comprising:

- (a) providing a master with an ink receptive layer thereon;
- (b) contacting the ink receptive layer with an edible ink to form an ink layer thereon, wherein the edible ink has a viscosity of about 2000 to about 16000 cp at 25 °C and comprises less than about 20% by weight water and about 1% to about 10% by weight of at least one emulsifier;
- (c) transferring the ink layer to a substrate to form an image layer thereon.

48. (Previously presented) The process of claim 47, wherein the edible ink comprises about 10% to about 20% by weight water, about 70% to about 80% by weight of at least one sweetener, about 5% to about 10% by weight of at least one emulsifier, and about 1% to about 5% of a humectant.

49. (Previously presented) The process of claim 47, wherein the edible ink further comprises at least one soluble or insoluble pigment, and wherein the ink has a pigment density of about 0.1 g/l to about 0.25 g/l and an ink density of about 1.1 g/l to about 2.0 g/l.

50. (Previously presented) The process of claim 47, wherein the edible ink comprises about 70% to about 80% by weight of a barrier forming compound, about 1% to about 10% by weight of a drying agent, about 10% to about 20% by weight of a film former, about 1% to about 3% by weight of an emulsifier, about 1% to about 5% by weight water, and about 1% by weight of a water repellant.

51. (Previously presented) The process of claim 47, wherein step (c) comprises transferring the ink layer to a surface of a blanket cylinder, and transferring the ink layer from the blanket cylinder to the substrate to form an image layer thereon.

52. (Canceled).

53. (Canceled).

54. (Previously presented) The edible ink of claim 1, wherein the emulsifier is about 5% to about 10% by weight and the water is about 10% to about 20% by weight of the edible ink.

55. (Previously presented) The edible ink of claim 1, wherein the emulsifier is about 1% to about 3% by weight and the water is about 1% to about 5% by weight of the edible ink.

56. (Previously presented) The edible ink of claim 1, wherein the emulsifier is selected from the group consisting of lecithin and polyoxyethylene sorbitan monostearate.

57. (Previously presented) The printer of claim 38, further comprising an ink receptive image formed on the master.

58. (Previously presented) The printer of claim 57, wherein master is a photopolymer plate such that the ink receptive image is formed using a photographic process.

59. (Previously presented) The printer of claim 57, further comprising a blanket roller to apply the edible ink to the ink receptive image on the master.

60. (Previously presented) The printer of claim 38, further comprising an intermediary blanket cylinder to transfer the edible ink from the master to a substrate.